Pork Tenderloin Simmered in Peanut Sauce

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**Makes**
4 servings

**Time**
30 minutes

My definition of “pot roast”: a roast braised in a covered pot, with vegetables along for the ride. This recipe is a departure from tradition, but this super-lean cut, infamous for being bland and dry, actually works perfectly in a quick, rich braise.

**INGREDIENTS**

- 2 tablespoons good-quality vegetable oil
- One pork tenderloin (1 to 1 ¼ pounds)
- Salt and pepper
- 2 tablespoons chopped fresh ginger
- 1 bunch scallions, white and green parts separated and sliced
- 1/2 cup peanut butter
- 1 teaspoon red chile flakes, or to taste
- 3 tablespoons Worcestershire sauce
- 2 tablespoons fresh lemon juice, or to taste

**INSTRUCTIONS**

1. Put the oil in a large skillet over medium-high heat and cut the pork in 2 pieces to fit in the skillet if necessary. When the oil is hot, add the pork and sprinkle with salt and pepper. Cook, turning once, until browned on both sides, 8 to 10 minutes total. Transfer the meat to a plate.

2. Add the ginger and scallion whites, and cook until soft, stirring often, 2 to 3 minutes. Add the peanut butter and red chile flakes and mix, then add the Worcestershire sauce and 1 cup water. Stir to combine, scraping any browned bits off the bottom of the pot. If it’s too thick, add water 1 tablespoon at a time; the sauce should just coat the back of a spoon.
3. Bring the sauce to a boil, turn the heat to very low so it just barely bubbles, nestle the pork in the sauce, and cover. Cook until an instant-read thermometer inserted into the thickest part reads 140°F, 10 to 15 minutes. Add the lemon juice, taste, and adjust the seasoning. Let the pork rest for 5 minutes, then slice crosswise into medallions. Serve hot, with the sauce spooned on top and garnished with scallion greens.

Recipe from Dinner for Everyone

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